

# Pralinosa & Sao Palme 75%

Pralines & Chocolates

Recipe for 1.61 kg/ 170 pieces

Recipe No.: PR30029

## Pralinosa filling

790 g 27.87 oz Pralinosa F  
125 g 4.41 oz Sao Palme 75%  
90 g 3.17 oz Cacaobutter 100% G  
55 g 1.94 oz Croquantine Flaky wafers

Melt the Pralinosa F at 26°C/ 78.8°F, add both, the tempered Sao Palme 75% couverture and the Cacaobutter. Add the Croquantine. Mix slowly during 1 minute with a spatula. Place in a Quadro frame of 30 x 30 cm/ 11,8 x 11,8 inches and 1 cm/ 0,4 inches high. Start the crystallisation at 4°C/ 39.2°F. Cover with a thin layer of tempered dark couverture. At 20°C/ 68°F, cut pieces of 2,3 x 2,3 cm/ 0,9 x 0,9 inches using a cutting guitaire.

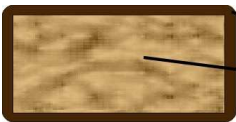
## Finishing

550 g 19.4 oz Sao Palme 60%

Enrobe and decorate.

### Felchlin products

Art. no	Products
CO45	Sao Palme 75%, Couverture Dark Rondo
CR19	Sao Palme 60%, dark couverture, Rondo
CS11	Cacaobutter 100% G, Cacao butter Grated
DC03	Pralinosa F, hazelnut filling, firm
HA20	Croquantine Flaky wafers



Dark chocolate coating  
Crunchy hazelnut filling &  
Croquantine flaky wafers